

# LE SPIGHE

BAKERY LE SPIGHE

Bread mix suitable for straight dough bread-making method, designed to make tasty and delicious bread made from ancient whole grains of wheat family, such as buckwheat and spelt, enriched with sesame, durum wheat flour and powdered sourdough.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01080448

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Sesame

Cross-contaminations



Soybeans



Milk



Mustard

## INFO

### Description

mix in powder for the production of bread with whole cereals (buckwheat, emmer and wheat).

### Denomination

semifinished product for bakery.

**irca**  
GROUP

Extraordinary  
made simple.

## **Directions for use**

LE SPIGHE kg 10

water kg 5,5-5,8

yeast g 300

olive oil g 400 (optional)

Kneading time: 4 minutes on first speed and another 8-10 minutes on second speed (spiral kneading machine)

Dough temperature: 26-27°C

Resting: 5-10 minutes at 22-24°C

Weight scaling: 80g pieces

Shaping: roll up with long loaf shape

2nd resting: 10 minutes

Moulding: use proper moulds

Rising: 50-60 minutes at 28-30°C with relative humidity of 70-80%

Baking: 18-20 minutes at 220-230°C

Kneading -the kneading time of 12-14 minutes refers to spiral kneading machines; those with plunging arms generally require longer times. In any case, continue kneading until a smooth, elastic consistency is obtained.

RESTING - leave the dough to rest at 22-24°C for 5-10 minutes before dividing into the desired pieces.

SHAPING - roll out the dough with long loaf shape.

SECOND RESTING - let rest for 10 minutes before moulding the long loafs with the proper moulds.

RISING- put in rising room at 28-30°C with relative humidity of 70-80% for 50-60 minutes on abundantly flour-dusted boards.

BAKING - at 220-230°C for 18-20 minutes. It is advisable to open the valve towards the end of the baking to allow the products to dry out well.



**Extraordinary  
made simple.**